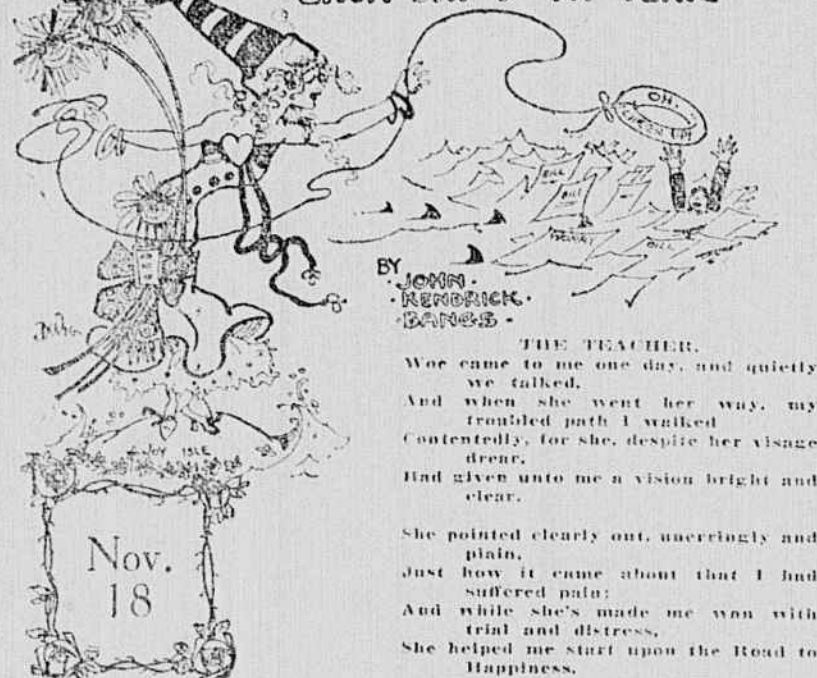


Of Interest to Every Woman

Edited by Martha Westover

A LINE O' CHEER EACH DAY O' TH' YEAR



BY JOHN M. OUSKIN.

THE TEACHER.

Woe came to me one day, and quietly
And when she went her way, my
troubled path I walked
Contentedly, for she, despite her visage
and gear,

Had given unto me a vision bright and
clear.

She pointed clearly out, unerringly and
plain.

Just how it came about that I had
suffered pain.

And while she made me vain with
trial and distress,
She helped me start upon the Road to
Happiness.

There never was a good black night
That did not point the way to light.

A REMINDER

Of the prices of \$10, \$5, \$3 and
seven of \$1 each, which will be
awarded, in the order of their
merit, for the best suggestion-letters.

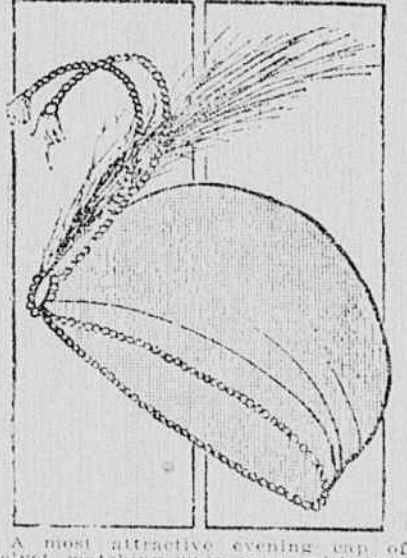
HOUSEHOLD HINTS

If mixed with milk instead of water,
mustard will not get dry, but will
keep nice and fresh until it is all
used up.

Better paint the picture shelves with
white enamel. It is cleaner and more
lasting than paper and it is very attractive.

Charcoal is a fairly good air purifier,
and a little of it burned on hot
coals will purify a sickroom and do
away with bad smells.

A teaspoonful of sugar added to the
water for bathing feet will give it
a rich brown color, and the flavor will
be much improved.



New Indian Animal Stories

Why the Mole Burrows.

By John M. Ouskin.



Children, get out your water-color
paintbox and color up these pictures.

Long time ago the mole was a big
animal who lived on top of the ground
and walked and talked with all the
other animals. And the story of how
he came to dig his burrow and go
to live underground is what the
children used to tell to the little children
as they sat around the campfire and
saw the mole had been at work
digging his burrow in the ground.

Well, the first time the mole was
born, he was a very big animal, and
he was very strong. And the story is
that he was a very great-grandfather
of the mole who is now living in the
ground.

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Martha Westover's Cakes

Orange Cake.
Beat light the yolks of 5 eggs with
2 cups of pulverized sugar, the juice of
1 orange and part of the peel grated,
1/2 cup of cold water, 2 cups of flour,
sifted three times with 1 teaspoon of
baking powder, and then add beaten
whites of 2 eggs.

Using.
Use the whites of the other 2 eggs,
juice of 1 orange and enough pulver-
ized sugar to stiffen.

Small Sugar Cakes.
Three cups of flour, 5 eggs, 1/2 pound
of butter, 1 pound of Baker's choic-
est, 1 cup of brown sugar, 2
teaspoons of baking powder. First
cream the butter and then add the
sugar, to this add the eggs, well beat-
en, then the flour, and beat all of this
until it is light, and last, add the bak-
ing powder.

Small Chocolate Cakes.
Six whites of eggs, 2 cups of pulver-
ized sugar, 1/2 pound of Baker's choic-
est, 2 cups of bread crumbs, a pinch
of cinnamon, 1 teaspoon of vanil-
lin, 1/2 cup of sugar and chocolate.
Beat the whites of the eggs un-
til stiff, then add the sugar and chocolate.
Drop into pans from the end
of a spoon and bake in a slow oven.

Chocolate Cake.
Bring to a boil 1/2 cup of Baker's
chocolate, 1/2 cup of milk, 1 cup of
granulated sugar, yolk of one egg. This
must be stirred continually. When
cool pour into the following: One-half
cup of butter, 1 cup of powdered sugar,
2 eggs, 2 cups of flour, well sifted, 1/2
cup of milk, 1 tablespoon of whiskey,
2 teaspoons of baking powder. After
the chocolate, sugar, milk and egg has
come to a boil it must be thoroughly
cool before putting it into the dough,
or else it will cook the ingredients.
Mix the dough in the order that I have
given the quantities, and after adding
the cooled chocolate, beat it light.
Put in three-layer pans and cook until
the mixture leaves the sides of the
pan, or else test with a straw. Turn
out of the pans while hot on a piece of
waxed paper.

Using.
Take 2 cups of granulated sugar and
1/2 cup of boiling water and boil until
it is thick, then pour it slowly into the
beaten whites of 2 eggs; add a little
vanilla and beat until stiff; then put
into the layers and on the sides and
top of the cake.

THREE CUPS OF COFFEE

In a French Coffee Pot.

Allow for strong breakfast coffee one
tablespoonful of fine-ground coffee for
each person, and a half a pint of boil-
ing water to each spoonful. Put the
coffee into the strainer and set it where
it will get heated, but not burn (the
flavor of both coffee and tea is im-
proved by being warmed before the
water is added). Pour the freshly-
boiled water on the coffee ten minutes
before breakfast. Coffee is spoiled if
made too long.

CATHARINE OWEN.

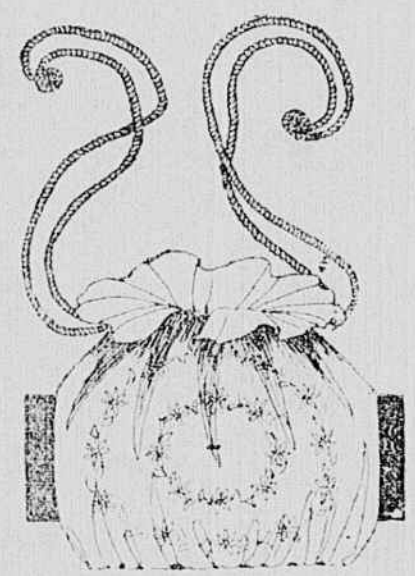
A French Chef's Method

For making breakfast coffee was to
mix a cupful of the ground beans with
one raw egg and its shell and a quart
of cold water. These ingredients were
placed in the coffee-pot over the fire,
occasionally stirred, and allowed to
reach the boiling point. The coffee-pot
was then drawn to the side of the fire,
where it could not boil, one-half cupful
of cold water was poured into the
spout and top of the pot, and the coffee
was allowed to stand ten minutes
before it was used. It is said to be
best for all kinds of coffee, except cafe
noir.

JULIET CORSON.

HAND EMBROIDERED

OPERA BAGS



This bag is charmingly decorated
with ribbon embroidery. A long, nar-
row ribbon forms the base, the glass
being outside.

Filtered Coffee.
One advantage of this is that, as it
is made with cold water, it can be pre-
pared any time during the day and
beaten when required.

Put one cupful of fine-ground coffee
in a small saucepan and on the fire,
sift constantly until hot. Put the hot
coffee in a filter of a coffee bag, and
then the coarse strainer on top and
then add half a cupful of cold water,
pouring it in by tablespoons. Cover
the pan and let it stand for half an hour,
then pour the coffee into a glass.

Three cups and a half of cold water,
sifted at a time. When all the liquid
has passed through the filter, pour
it from the pot and again through the
filter. Cover closely and at serving
time heat it to the boiling point and
serve at once.

MARIA PARLOA.

The Star and the Other One.

"There were two actresses in an early
play of mine," said an author, "and
they were very beautiful, but the leading
actress was thin. She quarreled one
day at rehearsal with the other lady,
and she ended the quarrel by saying,
"Remember, please, that I am the
star."

"Yes, I know you're the star!" the
other retorted, "and with an amused
smile she looked across her, and
said, "You'd look better, my dear,
if you were a little heavier."

MENU

Breakfast.
Oranges. Kidney Stew with Potatoes.
Rolls. Oatmeal. Coffee.

Luncheon.
Ham Sandwiches.
Lettuce and Potato Salad.
Wafers.

Dinner.
Broth with Bread Dumplings.
Celery.
Braised Beef.
Oven-browned Potatoes.
Glazed Sweet Potatoes.
String Beans.
Apple and Nut Salad.
Laver Cake.

Tea.
Fruit.
Coffee.

Broth With Bread Dumplings.
Soak three thick slices of white
bread in about a pint of broth, squeeze
fairly dry and beat up with a fork
until it is soft. Melt a tablespoonful of butter over the
fire; add the bread; mix well and season
with salt to taste and a little pep-
per. When cool stir in two well-beaten
eggs, a quarter of a grated nutmeg,
and a little chopped parsley. Mix well
and mold into small balls. Roll these
lightly in flour, boil them lightly in
broth for two minutes and serve at
once.

Chocolate Cake.
Bring to a boil 1/2 cup of Baker's
chocolate, 1/2 cup of milk, 1 cup of
granulated sugar, yolk of one egg. This
must be stirred continually. When
cool pour into the following: One-half
cup of butter, 1 cup of powdered sugar,
2 eggs, 2 cups of flour, well sifted, 1/2
cup of milk, 1 tablespoon of whiskey,
2 teaspoons of baking powder. After
the chocolate, sugar, milk and egg has
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or else it will cook the ingredients.
Mix the dough in the order that I have
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the cooled chocolate, beat it light.
Put in three-layer pans and cook until
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out of the pans while hot on a piece of
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Using.
Take 2 cups of granulated sugar and
1/2 cup of boiling water and boil until
it is thick, then pour it slowly into the
beaten whites of 2 eggs; add a little
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Small Sugar Cakes.
Three cups of flour, 5 eggs, 1/2 pound
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until it is light, and last, add the bak-
ing powder.

THE BEST WAY

A Quartet of Hints to Go in Your
Scrappbook.

To cut cold mush for frying, take a
wet thread and press it down through
the mush, holding it as tight as possi-
ble. This cuts easily without leaving
tattered edges.

To keep yeast cake, remove the tin-
foil from a cake of compressed yeast
and bury the cake in a cup of salt and
set in a cool place. It will keep fresh
a week.

To make the curtains for the living-
room last twice as long, put a fair-
sized hem in both ends. When the
bottom shows signs of wear, reverse
them.

To make a firm paste, take a table-
spoonful of dry flour and half a tea-
spoonful of powdered alum. Mix
smoothly with half a teaspoonful of
cold water and set on the back of the
stove and pour into it another table-
spoonful of dry flour and half a tea-
spoonful of powdered alum. Stir
briskly and cook only a short time.
Pour into a wide-mouthed bottle while
warm and use a wooden paddle to take
it out with. The paste may be per-
fected and will keep well. Use this
to fasten hanging cords or cord-hold-
ers, picture-frames, putting a square piece
of stiff white paper over each end of
the cord, and it holds as firmly as would
a screw on a wooden frame.

HINTS FOR YOUNG AND ELDERLY

A woman who sat next to me the
other night attracted my attention
more than once because of the clever-
ness of her neck arrangement. Under
her chin were the unmistakable marks
of age—those drooping folds of flesh
that run from chin to collarbone. It
was the way in which she concealed
this look of age that proved her an
artist.

Instead of a dog-collar of velvet
which many women wear, because they
can't think of anything else, she wore
a collar of white tulle, which was ex-
actly lined with shell pink tulle. It
was folded and drawn through long,
slender bars of seed pearls. Black
tulle would have accentuated the lack
of fresh whiteness in her skin, and al-
monds would have shown the lack of
sparkle in her eyes; but the white and
pink tulle gave the appearance of
youth to her neck and the seed pearls
were mellow adjuncts to her complexion.

The combination was so good that it
is worth passing on to those women
who, through age or sickness, have lost
the roundness of the neck directly un-
der the chin, and yet who do not wish
to wear high-necked frocks in the
evening.

She wore, by the way, a Callot gown
of black satin wrapped about the fig-
ure with a blue drapery on the right
side, and a high collar at the back, away
that rippled a little at the edge, away
from the lower skirt, and, therefore,
joined hands with fashion. The deco-
ration was quite low back and front,
as it should be whenever the neck is
entirely covered, for you can see for
yourself that the effect is better with
the shoulders and chest shown by a
deep V if the neck itself is covered
from collarbone to chin.

The dog-collar black velvet, with its
diamond ornaments, or the pearl dog-
collar, with its diamond bars, are far
more difficult to wear than the major-
ity of women realize.

One often looks about a gay assem-
blage of women who, to quote Poirer,
"have made of their bodies temples of
useless things," who wear jewelry that
represents their bank account but not
their personalities, and one wonders
why they must cover their necks with

HINTS FOR YOUNG AND ELDERLY

A light band of glittering diamonds.
Those heavily-jeweled dog-collars al-
ways seen like the instruments of tor-
ture shown in one of the German mu-
seums. Surely there can be no other
way than this to display one's wealth.
A chain of jewels is all very well, but
a heavy strangling collar of metal is
neither graceful nor becoming.

High Theatrical Gowns.
Something of the influence of the
East has persuaded women into the
use of transparent fabrics for high-
necked gowns for the evening. One
time shown in one of the German mu-
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THE HOLLOW OF HER HAND

By GEORGE BARR M'CUTCHEON.

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